

# San Bernardino County Environmental Health

## Temporary Food Facility Requirements for Prepackaged Food

### **What do I need to know before setting up a temporary food facility?**

Prior to an event, ALL temporary food facilities must have a PERMIT to operate! In addition to a permit, food operators must meet the following food booth requirements, which are adapted from the San Bernardino County and State Health and Safety Codes. Please call DEHS before purchasing or building a food booth or barbeque. Thank you for your cooperation.

### **What is prepackaged food?**

Prepackaged food is food in its original, unopened container from the manufacturer and properly labeled with the company name, address, ingredients and net weight.

### **What type of food booth construction/enclosure is acceptable?**

A stand alone table with or without a canopy is acceptable for prepackaged food. Fully enclosed booths are required for vendors involved with food preparation.

Each booth shall indicate the name, city, and telephone number of the booth operator or permittee in letters legible to patrons.

### **How should food, utensils and equipment be stored?**

All food, utensils and equipment shall be stored, displayed, and served so they are protected from contamination, and shall be stored off the floor on shelving, boxes, or pallets.

### **How can I prevent foodborne illness?**

Potentially Hazardous Food consists of items such as hamburger, chicken, pork rice and dairy products. Meat items need to be cooked to an internal temperature of 165°F. Use an accurate metal-probe thermometer measuring from 0°F to 220° to check temperatures. Hot food must be kept hot and cold food must be kept cold. Food must **NOT** be kept between 45°F and 135°F. This is the “Temperature Danger Zone”.

1. **Hot food**-keep food temperatures hot at **135°F or above**
2. **Cold food**-keep food temperatures at **45°F or below**
3. Transported food must be protected from contamination, in approved containers capable of maintaining required holding temperatures listed above.

All food that is sold, given away or dispensed from a temporary food facility shall be from an approved source: safe and unadulterated. It is advisable to save sales receipts. The inspector may request verification of the source of the purchased products.

*No food prepared or stored in a private home may be used, stored, served, offered for sale, sold or given away in a temporary food facility.*

### **How can I protect the food?**

- Single use gloves may be used. Wash hands before putting on gloves and change gloves when switching tasks or when gloves become soiled or worn. A minimal handwash setup is required if samples are being given out.
- Hand sanitizers do not replace handwashing. Always wash your hands.
- Sneeze guards or food covers must be approved and cleanable.

- Food samples- must be handed in a single- service dispenser (napkin, plastic cups, toothpick/ fork etc.) Customer self-serve is prohibited
- Employee(s) belongings shall be stored separate from food and utensils.

### **What type of Equipment do I need?**

- Cold holding- mechanical refrigeration or freezer or ice chests.
  - Thermometers are required to monitor temperatures.
- Hot holding- steam table, crock-pots, chafing dishes or hot holding cabinets.
  - All units shall be pre- heated as well as the water used for the chafing dishes prior to holding the food.

### **How can I control insects? What do I do with waste?**

- Keep food covered to protect it from insects. Place garbage and paper waste in a refuse container with a tight-fitting lid. Dispose of wastewater in a sewer-connected sink or approved holding tank.

### **Ice**

- It is recommended that the ice be chipped, crushed, or in cubed form for food storage.
- Storage ice cannot be used for consumption.
- Like other foods, ice must be stored off the ground and away from contamination.

### **Miscellaneous**

- Animals are prohibited in the food booth, storage areas and by the BBQ.
- Smoking is prohibited in the food booth, storage areas and by the BBQ.